

RESTAURANT WEEK 2025
dinner \$40

first course

RED CHILI WONTONS

Pork & shrimp wontons, garlic, chili-oil, scallions, soy vinaigrette

CRISPY SHRIMP BAO

Tempura shrimp, sriracha mayo, chili oil, cucumber, scallions, sesame (3 per order)

POPIAH DE CANARD

Crispy duck spring rolls, cabbage, scallions, carrot, onion, apricot sauce

ROASTED MUSHROOM SALAD

(V/GF/C)

Shiitake mushrooms, bean sprouts, harissa, black vinegar, confit garlic, scallions

second course

CHAR SIU CHICKEN RICE

Hong Kong Style BBQ Chicken, red soy, egg, seasonal Chinese greens, ginger chimichurri

1970'S GARLIC NOODLES

Egg noodles, shiitake, spinach, garlic butter, parmesan, chef's soy sauce

(Choice of fried chicken, sautéed shrimp, fried tofu)

MISOZUKE SALMON RICE

(GF/C)

Honey glazed miso salmon, wasabi seaweed rice seasoning, mixed greens salad

BLACK PEPPER DUCK

Duck breast with Szechuan chili paste, Chef's soy, fresh basil, sweet peppers

third course

MATCHA CRÈME BRÛLÉE GF | C

CHOCOLATE CHEESECAKE

GF GLUTEN-FREE V VEGAN FRIENDLY C CELIAC FRIENDLY